

XXV
J. GATSBY'S
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STARTERS



Onion Soup Gratinée \$1.75

French-style, rich with carefully sauteed onions. Baked in a crock with crouton and cheese.

Fried Oysters Louisiane \$1.95

A half-dozen select oysters dipped in a blend of imported cheeses, herbs and spice, then double breaded and deep fried.

Shrimp Remoulade \$3.65

Tender, Gulf fantail shrimp served in a traditional New Orleans favorite, Sauce Remoulade.

Alaskan King Crab Legs, Bearnaise \$3.45

Neptune's finest, Alaskan King Crab legs, prepared to perfection and served with Sauce Bearnaise.

Crock of Chili \$2.25

Texas style, topped with chopped onions and grated cheddar cheese.

Quiche Lorraine \$1.85

Swiss cheese, eggs, cream, bacon and spice.
Baked in a pastry shell.



WEST EGG FAVORITES



The Salad Bar \$2.75

A bountiful selection of garden-fresh greens, relishes and fruits of the season. Select from any one of over a dozen prepared salads or build your own and top it off with any of our yogurt-based dressings. The Salad Bar is a non-stop affair, accompanied by Gatsby's own hot homemade biscuits with jam and honey.

The Soup Bar \$2.10

A selection of soups; prepared daily from a selection of Daisy's favorite recipes.

Deli Sandwiches \$2.25

Your choice from a selection of Danish ham, roast breast of turkey, pastrami, corned beef brisket or Albacore tuna salad served in a pocket (pita) bread or on an onion or kaiser roll. Accompanied by waffle potato chips and lettuce & tomato garnish.

Combinations

Soup & Salad Bar **\$3.45**

Soup & Deli Sandwich **\$2.95**

Soup, Salad Bar
& Deli Sandwich **\$4.50**



SALADS



Tuna Salad Acapulco \$3.95

An avocado stuffed with tuna salad, seasoned with Mexican herbs, water chestnuts and pecans.

Western Salad \$3.85

Sliced avocado, tomato, bits of bacon, diced turkey and chunks of bleu cheese, tossed with crisp salad greens and topped with Paris dressing.

The Chef's Julienne Salad \$3.75

Ham, turkey, American and Swiss cheese arrayed over chilled garden greens, garnished with egg and ripened tomato wedges, croutons and your choice of dressing.

Sunbelt Salad \$3.65

A bountiful selection of fruits of the season, accompanied by cottage cheese and topped with walnut cream dressing.

EAST EGG FAVORITES

Steak in a Sack \$3.65

Gatsby's own souvlaki.
Tender pieces of choice sirloin sauteed with mushrooms, onions, tomatoes and pepper; pocketed in a Syrian pita bread and smothered with melted Mozzarella cheese.

Gatsby Burgers \$3.75

Your choice of fixin's; choose one from each column:

cheddar cheese	peppers and onions	bacon
Swiss cheese	mushrooms	ham
American cheese	sliced avocado	Canadian bacon
Mozzarella cheese	tomato	

The Knickerbocker \$3.85

A combination of Bavarian-style sauerkraut, corned beef and Swiss cheese; topped with Thousand Island dressing. Served on sliced dark rye bread with waffle potato chips & dill pickle spear.

The Clubhouse \$3.65

A triple decker with your choice of thinly sliced roast breast of turkey or Albacore tuna salad, with strips of bacon, sliced tomato and crispy lettuce sandwiched between layers of toast. Served with waffle potato chips and dill pickle spear.

Oyster Po-Boy \$3.25

Select oysters breaded and deep fried and served on a toasted po-boy roll, spread with Sauce Remoulade. Accompanied by steakhouse fries and Chef's garni.

French Dip \$4.50

Prime rib, served on a toasted French roll. Served with au jus, steakhouse fries and Chef's garni.

Old-Fashioned Grilled Cheese \$2.75

Tomato, bacon and American cheese, grilled to perfection. Accompanied by waffle potato chips and kosher dill pickle spear.

Hot Pastrami Po-Boy \$3.65

Thinly sliced pastrami brisket; served on a toasted po-boy roll and topped with melted Mozzarella cheese. Served with waffle potato chips and kosher dill pickle spear.

SPECIALTIES

Quiche Lorraine \$3.45

Swiss cheese, bacon, eggs and cream.

Prepared in the traditional French manner. Baked to a golden brown in a pastry shell. Served with fruits of the season with walnut cream dressing.

Country-Fried Steak \$4.50

Tender choice sirloin, breaded and pan fried, Southern style, to a golden brown, topped with country cream gravy. Served with steakhouse fries.

Beef Pot Pie Bourguignon \$4.75

Sirloin tips simmered in red wine with onions and mushrooms, served en casserole; topped with a light pastry cap.

Waist Watchers \$3.75

A chopped beef steak, served on a bed of lettuce; accompanied by cottage cheese and fresh fruits of the season.

Old-Fashioned Steak Sandwich \$6.95

A charbroiled top sirloin steak sandwich served open-faced on sliced rye bread with steakhouse fries and Chef's garni.

Vegetarian Platter \$3.65

An array of fresh vegetables in season, specially selected and prepared with assorted fruits and topped with your choice of Hollandaise or Bearnaise Sauce.

Seafood Parisienne \$4.85

Tender, sweet scallops and Gulf shrimp prepared in a white wine sauce of fresh mushrooms, shallots and imported cheeses. Seated atop a delicate pastry shell. Served with vegetable du jour.

Sauteed Calf's Liver \$4.25

With smothered onions. Served with steakhouse fries and vegetable du jour.

OMELETTES

Your choice of fixin's.
Select one from each column:

mushroom
pepper and onion
sliced avocado
tomato

cheddar cheese
Swiss cheese
mozzarella cheese

sausage
bacon
diced ham

All Gatsby's Omelettes are cooked with the freshest eggs in only pure creamery butter. They are accompanied by steakhouse fries and Chef's garni.

\$3.75

GATSBY'S GOODIES

Cheese Cake \$1.75

Homemade, double-baked, California style.

Derby Pie \$1.50

Chopped pecans and caramel whipped and baked in a chocolate-lined pastry shell and topped with whipped heavy cream.

Apple Cobbler \$1.35

Still warm from the oven.

Strawberry Shortcake \$1.50

The freshest strawberries with whipped heavy cream.

Pear Belle Helene \$1.75

Pear half, ice cream, almonds and chocolate sauce.

Häagen Dazs—All Natural Ice Cream \$1.35

Rum Raisin, chocolate-chocolate chip and vanilla.

BEVERAGES

Finley's Banana Boogie

Finley's own concoction of fresh bananas, pure cane sugar, Myers's rum and a little love.

Strawberry Daiquiri

The freshest strawberries of the season blended with cane sugar, rum and a touch of honey.

Colorado Bulldog

A blend of vodka, kahlua and cream topped with a hint of Coca Cola.

Irish Coffee

Hot coffee, raw sugar and Irish whiskey with cool, lightly whipped cream floating on top.

Velvet Hammer

The classic blend of Triple Sec, dark Crème de Cacao and ice cream whipped until light and fluffy.

Almond Mocha

Amaretto and coffee, topped with whipped heavy cream.

Strawberry Piña Colada

Pineapple, coconut and rum combined with the freshest strawberries of the season.

Margarita

Tequila, Triple Sec, lemon and lime whipped until a frozen delight.

WINES

Bin #	RED WINES	One-Fifth
101	Cabernet Sauvignon, Sebastiani	\$ 11.95
	Rich, complex, and full bodied, with a superb bouquet. A medium-dry Californian, modeled after the great vineyards of Bordeaux.	
102	Zinfandel, Mirassou	\$ 9.95
	Soft, full bodied, yet smooth and delicate, this native of California is noted to possess a raspberry-like character tempered with the subtle aroma of oak.	
104	Pinot Noir, Paul Masson	\$ 9.50
	The classic grape of Burgundy. A soft, full-bodied medium-dry wine.	
105	Beaujolais Villages, Sichel	\$ 10.95
	A gift from the south of Burgundy, derived from the Gamay-Beaujolais grape. This highly popular selection is noted to be light in body and fruity in bouquet.	
106	St. Emilion, Sichel	\$ 10.95
	Long considered the premier wine of Bordeaux, this blend of Cabernet and Merlot grape is noted to be semi-dry and mellow, with a fruity bouquet.	
107	Gamay Beaujolais, Inglenook	\$ 8.95
	Gamay Beaujolais, like its French cousin, is a medium-dry wine in nature, yet light and fresh with a fruity bouquet. Produced entirely from the Gamay grape in matured oak.	
108	Mouton Cadet	\$ 11.95
	A well-balanced Bordeaux of soft and pleasant character. Noted to be medium bodied and somewhat dry.	
109	Chateauneuf du Pape	\$ 16.95
	A classic wine from the Rhône Valley. Noted to be semi-dry with robust character and distinguishing aroma.	
110	Lambrusco, Reunite	\$ 6.95
	A unique, slightly sweet semi-sparking red wine.	

	WHITE WINES	
210	Liebfraumilch, Blue Nun	Half \$6.95; Full \$ 11.95
	Light with a lovely bouquet and crisp charm, from the Rhine region of Germany, one of Sichel's finest.	
211	Chardonnay, Inglenook	\$ 9.95
	A rich, smooth and well-balanced wine; a true Pouilly Fuisse style wine.	
212	Chenin Blanc, Mirassou	\$ 9.95
	Soft, fruity and semi-sweet. This is a full, well-rounded, crisp Californian with a clean and intense fruitiness.	
213	Moselle, Piesporter Michelsberg	\$ 9.95
	Light and fruity with a pleasant dryness. This is an exceptional Moselle wine, bottled and produced from the late-harvested grapes.	
214	French Colombard, Inglenook	\$ 7.95
	A Chardonnay or white pinot-style wine. Dry and crisp from Sonoma, California.	
215	Soave, Ruffino	\$ 8.95
	A northern Italian of delicate balance. Noted to be dry and crisp—one of Italy's finest.	

	ROSÉ WINES	
316	Mateus Rosé	\$ 8.95
	A delicious medium-dry wine from Portugal.	
317	Lancer's Rosé	\$ 8.95
	A perennial favorite—light bodied and semi-sweet.	

	SPARKLING WINES	
375	Asti Spumanté	\$ 16.00
	Italy's most famous sparkling wine—a delicate, sweet, aromatic wine.	
376	Moet et Chandon	\$ 35.00
	The finest and driest from Epernoy, France. The birthplace of champagne.	
377	Blanc de Blanc, Almaden	\$ 14.00
	Dry and fine, a true delight; before, during and after dinner.	

For further selections from Gatsby's wine cellars, please ask your host.

Wine by the Carafe from Taylor California Cellars

Burgundy, Rosé, Chablis or Sangria

Litre \$5.95; Half Litre \$3.25; Tulip Glass \$1.75